

Ris nr 2

- Gravity **35.5 BLG**
- ABV **18.8 %**
- IBU **49**
- SRM **87.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **-8.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (10%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (10%)	79 %	22
Grain	Strzegom Czekoladowy jasny	3.5 kg (17.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	1.5 kg (7.5%)	68 %	1200
Grain	Żytni	5 kg (25%)	85 %	8
Grain	Strzegom Wiedeński	2 kg (10%)	79 %	10
Grain	Strzegom Bursztynowy	2 kg (10%)	70 %	49
Grain	Strzegom Karmel 30	2 kg (10%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	100 g	60 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis